



Appetizers



BACON WRAPPED SCALLOPS 22

Five fresh Sea Scallops wrapped with savory bacon, broiled and finished with a house made balsamic reduction.

McHENRY CRAB DIP 16

Maryland Blue Crab meat blended with a rich cheese sauce and served with flat bread and crispy tortilla chips.

MOUNTAINOUS PRIME RIB BITES 17

Tender bites of prime rib lightly blackened and sauteed with tiger sauce then served on a bed of wild rice with Dijon horseradish sauce.

CRISPY CALAMARI 15

A generous portion of tender calamari lightly floured then delicately fried and served with a sweet soy sauce or marinara sauce.

SWEET THAI SRIRACHA SHRIMP 14

Eight jumbo shrimp lightly fried and tossed in our zesty sweet sriracha sauce and finished with fresh green onions.

WILD WINGS 14

Boneless chicken wings served mild, hot, honey BBQ, or spicy garlic. Includes ranch or blue cheese.

PORTOBELLO CAPRESE 14

Portobello mushrooms layered with fresh tomato, mozzarella, and olive oil. Drizzled with a sweet and tangy balsamic reduction.

VAQUERO NACHO'S 17

Seasoned Carne Asada hand pulled beef on top of house made tortilla chips with spicy Queso Blanco (white cheese), chopped green onions, sour cream, diced tomatoes and jalapeno peppers.

20% gratuity will be added to tables or reservations of 8 or more.



Soups & Salads



LEGENDARY CREAMY CRAB SOUP

Cup 9 Bowl 11

Fresh jumbo lump crab meat joined with a cream broth and finished with a hint of sherry.

OUR OWN FRENCH ONION SOUP 7

Portobello Mushroom 9

Classic steakhouse style with julienned onion caramelized in a traditional beef broth and crouton bread or served with a portobello mushroom cap for a lower carb option. Topped with a molten cap of blended cheeses.

CAESAR SALAD

Small 6 Large 11

Crisp romaine lettuce tossed with our signature Caesar dressing, fresh croutons, and parmesan cheese.

PINE LODGE TEASER 23

Seasoned beef tenderloin piled on a bed of mixed spring leaf lettuce served with our popular house dressing, and topped with crispy hand-cut potato sticks and blue cheese crumbles.

CRANBERRY APPLE SALAD 17

Mixed greens tossed with mountain crisp apples, walnuts and blue cheese crumbles served with poppy seed dressing.

WEDGE SALAD 10

A fresh wedge of iceberg lettuce with diced tomatoes, bacon pieces, creamy blue cheese dressing, and topped off with blue cheese crumbles.

PINE LODGE HOUSE SALAD

Small 5 Large 10

Mixed greens, fresh and seasonal vegetables, and croutons served with your choice of dressing.



Salad Compliments



Chicken 10 • Steak 18 • Crab Cake 20 • Salmon 15 • Seared Sea Scallops 20
Sautéed Shrimp 10 • Walnuts 3 • Mountain Crisp Apples 3
Blue Cheese Crumbles 2 • Bacon 2 • Cheddar Cheese 2



Salad Dressings



Signature Poppy Seed Vinaigrette • Ranch • Thousand Island • Italian • Blue Cheese
Honey Mustard • Balsamic Vinaigrette • Peppercorn Parmesan • Oil & Vinegar

Please Make Your Server Aware of any Allergies



Steakhouse Entrees



**Steaks & Prime Rib are served with a dollop of garlic herb butter
All Entrees except Pasta come with 1 side**

TRAIL BOSS PORTERHOUSE 49

24 oz "As Big as your Face" Pound & a Half Porterhouse steak! It's the "King of the Steakhouse". The best of 2 steaks, filet & NY strip in one steak.

NEW YORK STRIP 38

A premier cut of steaks! 14oz, hand-cut and perfectly seasoned.

OAK BARREL STEAK 27

A tender 8 oz flat iron steak marinated with our house recipe and grilled to perfection.

FILET MIGNON 41

8 oz center cut Filet perfectly seasoned, tender and juicy. Outstanding choice for low marble beef lovers!

COWBOY STEAK 41

16 oz. hand cut boneless Ribeye steak heavily marbled and skillfully grilled to perfection.

PRIME RIB AU' JUS (after 4)

Garret Queen 10oz 29 Lumber Jack 14oz 37
Hand cut portion of Prime Rib slow roasted and rendered overnight.

TERES MAJOR STEAK 30

8 oz Smokey Teres Major steak rumored to be the second most tender steak behind the filet. Smoked and grilled then drizzled with a handcrafted chipotle sauce. Not recommend grilled above medium

In the interest of meat quality, grilling a steak well done is not recommended.



Combos



LOBSTER TAIL & FILET 64

Our outstanding freshly cut 8 oz filet served with our 6 oz lobster tail and drawn butter.

CRAB CAKE & NY STRIP 56

A hand cut NY Strip served with our jumbo lump Crab Cake.



Create a Combo - Add On's



Lobster Tail 26 • Crab Cake 20 • Salmon 15 • Seared Sea Scallops 18
Crab Stuffed Shrimp 16 • Sauteed Shrimp 10 • Grilled Chicken Breast 10



Chef's Preparations



Peppercorn Brandy 5 • Oscar 5 • Black and Blue 5 • Chipotle Sauce 3
Sautéed Mushrooms 4 • Sautéed Onions 3 • Blue Cheese Crumbles 3 • Blacken Seasoning 2



Seafood Selections



CRAB CAKES 42

This popular house specialty of Maryland Jumbo lump crab cakes are served broiled with no filler! Delicious!

GRILLED SALMON 25

Fresh hand-cut, cold-water salmon lightly seasoned with smoked sea salt and grilled to perfection.

SALMON OSCAR 31

New twist on an old favorite. Salmon topped with our homemade oscar sauce and asparagus.

CRAB STUFFED SHRIMP 28

Six Jumbo butterflied shrimp stuffed with our famous crab cake mixture perfectly broiled and topped with a lavish lobster sauce.

COLOSSAL FISH DINNER 24

Two 6 oz flaky cod filets beer battered and fried golden brown, broiled or blackened.



Pasta & Poultry



CHICKEN OSCAR 32

An 8 ounce chicken breast topped with lump crab meat, asparagus spears, & draped in our legendary creamy crab soup.

PASTA ALFREDO 20

W/CHICKEN 28 W/STEAK 30 W/SHRIMP 28

Bowtie pasta and broccoli tossed in alfredo sauce and topped with parmesan cheese.

OUTLAW PASTA 29

Beef tenderloin tips sautéed in whiskey with bacon, black cracked pepper and a velvety cream sauce. Served on a bed of bowtie.

MILDRED'S SPRING CHICKEN 23

Grilled 8 oz chicken breast topped with caramelized mushrooms and onions, topped with Monterey Jack cheese.



Sides



All Entrees except Pasta come with 1 side

Rice • Steak Fries • French Fries • Baked Potato • Loaded Baked Potato (+2)
Vegetable of the Day • Apple Sauce • Mashed Potatoes • Loaded Mashed Potatoes (+2)
Steamed Broccoli



Signature Sides (with entree)



Jacked Up Mac' n Cheese 5 (3) • Asparagus 5 (3) • Onion Rings 4 (2)

20% gratuity will be added to tables or reservations of 8 or more.



Saloon Fare



All Sandwiches Served With Frips (Fresh Made Chips) or Fries.

THE MARYLANDER 21

Our house specialty jumbo lump crab cake broiled and served on a fresh Kaiser bun.

FISH SANDWICH (one 6 oz filet) 14

COLOSSAL SIZE (two 6 oz filets) 19

6 oz Cod filet, broiled, blackened, or beer battered and fried, placed on a fresh roll, topped with cheese and served with a side of tartar sauce.

PINE LODGE BURGER 15

A half pound thick and juicy premium burger grilled with our own Steakhouse seasoning.
(Add Cheese \$1, Add Bacon \$1, Add Mushrooms \$2, Add Onions \$2)

BISON BURGER 17

8oz grass fed bison burger topped with smoked cheddar cheese and sweet caramelized onions.

Not recommended prepared above medium

VEGGIE BURGER 13

Grilled 4oz Veggie burger made with fresh spinach, lentils, and red and green pepper all grown regionally.

CRABBY CHICKEN SANDWICH 16

Grilled chicken breast topped with our lump crab meat, melted cheese, & drizzled with our creamy crab soup.

CATTLEMAN'S PRIME RIB SANDWICH 16

Our slow roasted Prime Rib sliced thin and placed on a fresh roll served with Dijon horseradish sauce.

CHESAPEAKE FLATBREAD 20

Toasted flatbread covered with our crab dip, melted cheese, red onions and fresh chopped tomatoes.
Finished with Maryland lump crab meat and garnished with green onions, sweet Thai sriracha sauce & Old Bay.

Available 11 to 6:00 daily.

SIZZLING STEAK FLATBREAD 18

Tender flat-iron steak grilled to perfection and thinly sliced. Blended on a toasted flatbread with onions mushrooms, melted cheese and drizzled with our creamy dijon horseradish sauce.

Available 11 to 6:00 daily.

PINE LODGE LOADED FRIES 12

A classic favorite. Brew City fries loaded with two cheeses, bacon & a spicy ranch dressing.

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